

PLUM-LEMON GAZOZ

PREP TIME: 15 MIN

STEEP TIME: 1 WEEK TO 1 MONTH

This refreshing Israeli drink is bright, delicious, and of the moment. Our version includes a versatile homemade lemon shrub—it also happens to be nonalcoholic, but for those who want to add alcohol, tequila or vodka both work well.



INGREDIENTS:

FOR THE LEMON SHRUB:

6 organic lemons

½ cup honey

16 oz. bottle of raw apple cider vinegar

FOR THE GAZOZ:

Plum jam

Sparkling water

DIRECTIONS:

FOR THE LEMON SHRUB:

1. Wash, dry, and zest the lemons. Set aside.
2. Use a knife to remove the white pith from lemons and discard, keeping only the remaining round pulp.
3. Add zest, lemon pulp, honey, and cider to a covered jar and let sit for at least three days or up to one month.
4. Strain through a sieve lined with cheesecloth or a nut milk bag.
5. Store for up to 6 months in the refrigerator.

TO ASSEMBLE THE GAZOZ:

Drop a teaspoon of jam into a glass, fill 2/3 of the way with sparkling water, then pour in some shrub, leaving room for garnish. Pack with sprigs of herbs and edible flowers. Hand to happy guests.